TABOADELLA 1255

GENERAL

First Harvest: 2019 Owner: Amorim Family Winemakers: Jorge Alves & Rodrigo Costa Viticulture: Ana Mota

VINE

Grape varieties: 30% Encruzado, 40% Bical and 30% Cerceal-Branco Soils: Granitic Zone: Silvã de Cima, Castendo Production mode: Integrated Harvest: By hand Average Yield: 4500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% Whole Cluster Fermentation and Ageing: 80% in stainless steel tanks and 20% in cement Tulipe tanks, at low temperature Alcohol: 13.5% vol. Bottling: january 2023

2022 HARVEST

From 06 September to 03 October

An atypical spring, initially quite cold, combined with the deliberate technical option to delay pruning, led to a delay in the overall harvest cycle, making it possible to avoid exposure to the late frosts that occurred in the first half of April, in the Dão Demarcated Wine Region. Flowering of the vines in the sunny weather propitiated generous formation of the grapes, giving rise to complete bunches. There was no rainfall in June, July and August, with high daytime temperatures and mild nights, which permitted good development of the bunches. These thermal amplitudes in the perfectly planted and adapted vineyards, combined with the high level of water in the subsoil, enabled balanced evolution of the maturation process, and resulted in an exceptional quality of the grapes. The specific conditions of Taboadella's microclimate enabled us to make wines with a profile and richness that reflect this unique terroir. The white grapes benefited from a high concentration of aromas and structure in this year of extraordinarily favourable climatic conditions.



The exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cerceal-Branco, has allowed us to "design" a white wine with a unique profile.

With restrained and vibrant acidity, a linear structure of intense gravity and a long and full finish, Villae is a beautiful testimony to this

terroir!



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